

Production Record: Food Based Menu Planning

Date: 5/29/2012 **Breakfast** _____ **Lunch** X **Offer vs Serve** X

Menu										Meal Counts					
Baked Chicken Drumstick Savory Rice, Oatmeal Roll Fresh Broccoli, Corn Peaches, Fruit Choice Milk											Student Meals			Adult Meals	Total Meals
											K-5	6-8	9-12		
										Planned	45	25	30	0	100
										Served	40	23	28	0	91
										Meal Start/End Time:					
Planned Serving Size															
K-5	6-8	9-12	Components				Food Temp	Total Food Planned and/or Recipe #		Amount Over/Short	Notes/Price				
Meat/Meat Alternate															
1 leg	1 leg	2 legs	Baked Chicken Drumstick (1.5 oz each)				180	HKM #27		+12 legs					
2oz	2oz	2oz	Hamburger				180	120		+5					
Fruit															
4 oz spoodle			Sliced Peaches (canned)				41	4 #10 cans		1 #10 can					
n/a	n/a	½ c	Fruit Choice (Apple)				room	30 apples		+5					
Vegetable															
			Red/ Orange												
½ C	½ C	½ C	Dark Green	Fresh Broccoli Florets (raw)			41	7 lbs		.25lbs					
			Beans/ Peas												
¼ c	¼ c	½ c	Starchy	Corn			145	5 # 10 cans		1 #10can					
			Other												
Grains															
#16	#16	#8	<input checked="" type="checkbox"/> WG		Savory Rice	165	HKM #17		0						
1	1	1		X	Oatmeal Roll (1 oz)	room	HMK #14		+5						
2oz	2oz	2oz			Hamburger Bun	room	120		+5						
Milk															
8oz	8oz	8oz	1% unflavored			35	50 cartons		+10						
8oz	8oz	8oz	Skim Chocolate			35	50 cartons		+3						
8oz	8oz	8oz													
Other															
1 oz	1 oz	1 oz	Ranch Dressing			40	100 oz								
1 oz	1 oz	1 oz	Ketchup			Room	100 oz								